



CASTEL
MIMI
1893



Feteasca Neagra

Blend: 100% Feteasca Neagra

Classification: Dry red wine

Year of harvest: 2019

Alcohol: 15.0%

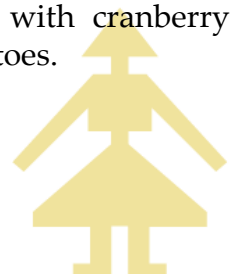
Consumption Temperature: +15° ... +18° C

Recommended storage conditions: +5°C – +20°C, in dry and well-ventilated places, with max. 85% relative humidity.

Maintenance: min. 16 months in French oak barrels

Tasting notes: The bouquet of the wine seduces with aromas of wild cherries and dried plums. The complex and fruity taste offers sensations of blueberries, wild blackberries and tobacco. The aftertaste is delicate with slightly spicy tannins.

Food pairings: extra rare or even blue steaks topped with sweet cherry sauce, or rare duck breast served with cranberry jam sauce and sweet potatoes.



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